



Online Ordering



Packages

All packages serve 12 people unless otherwise noted

Vice City BBQ Package

Take a tasty tour through the vibrant local food scene. **64.95 per person**

Slow-Roasted Pork

Sweet & Tangy Miami Gold BBQ Sauce, Brioche Slider Rolls

16-Hour Smoked Beef Brisket Board

Sliced Smoked Beef Brisket, Assorted Dipping Sauces, Pickles

Dry-Rubbed Baby Back Ribs

Baby Back Ribs, Double Bone Cut

All the Fixings

Mac & Cheese, Sweet Coleslaw, Smoked BBQ Baked Beans, House-Made Bread & Butter Pickles & Jalapeños

Mediterranean Package

You can't lose with this flavorful lineup. **79.95 per person**

Harissa Snack Mix

Snack Mix, Oyster Crackers, Wasabi Peas, Olive Oil

Mediterranean Spreads V

Traditional Garlic Herb Hummus, Tzatziki Sauce, Cucumber, Carrots, Radishes, Crispy Pita Chips

Charred Carrot

& Pomegrante Salad V AVG

Baby Arugula, Chèvre Goat Cheese, Toasted Sunflower Seeds, Champagne Vinaigrette

Beef & Lamb Shawarma

Blistered Tomatoes, Sweet Onion Salad, Grilled Pita Bread

Harissa Chicken

Fresh Herbs, Roasted Potatoes, Garbanzo Beans, Cherry Tomatoes



V VEGETARIAN

Vp VEGAN

AVG AVOIDING GLUTEN



Packages

All packages serve 12 people unless otherwise noted

All-American Package

Enjoy traditional stadium fare and American culinary classics! **62.95 per person**

Bottomless Freshly Popped Popcorn V

Wing Toss
Seasoned Grilled & Pancho Wings, Celery & Carrots, Traditional Spicy Buffalo Sauce, Barbecue Sauce

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion

Chef’s Garden Vegetables V
Farmer’s Market Fresh Vegetables, Buttermilk Ranch

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Milanesa Torta Sandwich
Breaded Chicken, Kewpie Mayonnaise, Tomatoes, Shredded Lettuce, House-Made Escabeche, Telera Bread

All-Beef Hot Dogs
Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips



MVP

Savor an all-star roster of our fan favorites. **54.95 per person**



Bottomless Freshly Popped Popcorn V

Spicy Wings
Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Salsa & Guacamole Sampler V AVG
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Grilled Vegetable Pasta Salad V
Cavatappi Pasta, Grilled Zucchini, Red Onions, Red Peppers, Parsley Vinaigrette



Classic Caesar Salad V
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

All-Beef Hot Dogs
Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Mini Buffalo Chicken Sandwiches
Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Celery Blue Cheese Slaw

- V VEGETARIAN
- VP VEGAN
- AVG AVOIDING GLUTEN



À La Carte

All à la carte serve 8 people unless otherwise noted

Cool Appetizers

Butcher, Baker & Cheese Maker 22.95 per person

Hand-Cut Cheeses, Sliced Meats,
Artisan Chutneys, Mustards, Local
Honey, Sliced Baguettes

Chilled Shrimp Bucket AVG 27.95 per person

Poached Shrimp, Zesty Cocktail
Sauce, Horseradish, Lemons

Mediterranean Spreads V 10.95 per person

Traditional Garlic Herb Hummus,
Tzatziki Sauce, Cucumber, Carrots,
Radishes, Crispy Pita Chips

Corvina Ceviche 22.95 per person

Sweet Potato, Cancha Corn & Aji Amarillo
Leche de Tigre, White Corn Tortilla Chips

Seasonal Fresh Fruit V AVG

10.95 per person
In-Season Fruits,
Greek Yogurt
Agave Orange Dip



Chef's Garden Vegetables V AVG

15.95 per person
Farmer's Market
Fresh Vegetables,
Buttermilk Ranch



Warm Appetizers

Chicken Pot Stickers 16.95 per person

Vegetable Stir Fry, Sweet Chili
Dipping Sauce

Wing Toss

35.95 per person
Seasoned Grilled
& Pancho Wings,
Celery & Carrots,
Traditional Spicy
Buffalo Sauce,
Barbecue Sauce



Spicy Wings 18.95 per person

Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

SERGIO'S FAMOUS EMPANADAS

13.95 per person
Choice of Chicken, Beef or Spinach
Served with Cilantro Crema

Vegetable Spring Rolls V 15.95 per person

• **Crispy Spring Rolls**
Napa Cabbage, Green Onion, Ginger
Jalapeño Marmalade, Chinese Hot
Mustard Sauce

Greens

Charred Golden Corn & Hearts of Palm Salad V AVG

16.95 per person
Watercress, Heirloom Tomato, Ricotta
Salatta & Chili Lime Vinaigrette

Greek Salad V AVG

14.95 per person
Chopped Romaine Hearts, Heirloom Cherry
Tomatoes, Cucumber, Kalamata Olives,
Fresh Herbs, Crumbled Feta Cheese, Red
Onions, Oregano Vinaigrette

Upgrade Your Greek Salad:

Grilled Chicken **Add 4**

Steak **Add 6**

Shrimp **Add 5**

Charred Carrot & Pomegrante Salad V AVG

15.95 per person
Baby Arugula, Chèvre Goat Cheese, Toasted
Sunflower Seeds, Champagne Vinaigrette

Chopped Vegetable Salad V AVG

10.95 per person
Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

Classic Caesar Salad V 9.95 per person

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:

Grilled Chicken **Add 4**

Steak **Add 5**

Shrimp **Add 6**

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À La Carte

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Classics

GRILLED ENTRÉE BOARDS

Char-Grilled Lemon Chicken Board 28.95 per person
All-Natural Marinated & Grilled Chicken, Little Gem Potatoes, Grilled Vegetables

Mozzarella & Heirloom Tomatoes Board  24.95 per person
Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto

Meatball Bar 19.95 per person
Traditional Beef & Marinara Sauce, Chicken & Green Chile Verde Sauce, Mini Rolls

Steakhouse Beef Tenderloin 35.95 per person
Black Pepper Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls



Arroz con Pollo 35.95 per person
Sofrito-Marinated Chicken, Traditional Saffron Rice, Roasted Peppers, Sweet Peas, Fresh Lime, Chopped Cilantro

Classic Sides

Three Cheese Mac  9.95 per person
Cavatappi Pasta, Three Cheese Sauce

Yucca Fritta  8.95 per person
Mojo Onion, Chipotle Guava Ketchup

Vegetable Couscous & Red Quinoa 10.95 per person
Couscous, Red Quinoa, Seasonal Vegetable Blend
*Upgrade Your Vegetable Couscous & Red Quinoa: Grilled Chicken **Add 6** Shrimp **Add 8***

Hearty Grains & Wild Mushrooms 11.95 per person
Khorasan Wheat, Wild Rice, Brown Rice, Shitake Mushrooms, Cremini Mushrooms, Green Onions, Roasted Garlic
*Upgrade Your Hearty Grains & Wild Mushroom Blend: Grilled Chicken **Add 6** Shrimp **Add 8***

Handcrafted Sandwiches, Wraps & Flatbreads

Milanese Torta Sandwich 16.25 per person
Breaded Chicken, Kewpie Mayonnaise, Tomatoes, Shredded Lettuce, House-Made Escabeche, Telera Bread

Mini Buffalo Chicken Sandwiches 15.95 per person
Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Celery Blue Cheese Slaw, Mini Rolls

Media Noche Cuban 13.95 per person
Roast Pork, Ham, Swiss Cheese, House pickles & Dijonnaise on Classic Sweet Bread



Smoked Pork Sandwiches 14.95 per person
Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

 **VEGETARIAN**
 **VEGAN**
 **AVOIDING GLUTEN**



À La Carte

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Burgers, Sausages & Dogs

MINI HAND-CRAFTED BURGERS

Fritta Slider

17.95 per person

Queso Fresco, Chorizo Crumble, Potato Sticks, Chipotle Guava Ketchup

Traditional Slider

15.95 per person

Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Bun

Beyond Mini Burger V 14.95 per person

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

All-Beef Hot Dogs 13.95 per person

Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Fritta Dog 14.95 per person

Queso Fresco, Chorizo Crumble, Potato Sticks, Chipotle Guava Ketchup

Snacks

Potato Chips & Gourmet Dips V

49.95 per basket

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion

Salsa & Guacamole Sampler V AVG

54.95 per order

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack V

59.95 per order

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Snack Mix V 19.95 per order

Pretzel Twists V 19 per order



Healthy Snack Basket V AVG

35.95 per order

Healthy & Avoiding Gluten Snack Options

- Assorted Bars
- Pop Chips
- Food Should Taste Good Chips
- Chocolate NUGO
- Assorted Nuts & Seeds

Levy Restaurants is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

Vegetarian & Vegan Options

Cauliflower Chicken Wings V V²

12.95 per person

Breaded Cauliflower, Buffalo Sauce, Vegan Ranch, Celery Sticks

V VEGETARIAN

V² VEGAN

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Sweet Spot

Let Them Eat Cake!

Chicago-Style Cheesecake V

59.95, serves 10
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V 80, serves 12
Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V 89.95, serves 12
Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

79.95, serves 14
Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans



Chocolate Paradis' Cake V

90.95, serves 10
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V 80, serves 14
Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Suite Sweets

Gourmet Cookies & Brownies V

18.95 per person, serves 6
Gourmet Cookies, Decadent Brownies



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the ‘oohs’ and ‘ahs’ as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter & Chocolate Brownie Stack Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

- Gummi® Bears
- Jelly Belly®
- Malted Milk Balls
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Skrewball® Peanut Butter Whiskey
- Kahlúa®

Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

V VEGETARIAN

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Beverages

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

- Budweiser 50
- Bud Light 50
- Miller Lite 50
- Coors Light 50
- Michelob Ultra 50
- Heineken 55
- Corona Extra 55
- Corona Premier 55
- Stella Artois 55
- Modelo Especial 55
- Tropical Bay IPA 60
- Funky Buddah Floridian 60
- Wynwood La Rubia 60
- Blue Moon 55
- Sierra Nevada Hazy Little Thing 60
- White Claw 65
- Budweiser Zero (non-alcoholic) 40

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

- La Marca 60
- Schramsberg Mirabelle Brut Rosé 100
- Farrari Brut 90
- Moet & Chandon Imperial Brut 130
- Moet & Chandon Imperial Rosé 150
- Champagne Taittinger 200
- Veuve Clicquot ‘Yellow Label’ 195

ROSÉ

- AIX 65
- Minuty Rosé 80

CHARDONNAY

- Kendall-Jackson 55
- The Calling 55
- House of Brown 68
- Stag’s Leap 70

PINOT GRIGIO

- Santa Margherita 64
- Livio Felluga 70

SAUVIGNON BLANC

- The Crossings 50
- Kim Crawford 72
- Stag’s Leap 84

REISLING

- Chateau Ste. Michelle 55

Red Wine

Sold by the bottle

PINOT NOIR

- Meiomi 70
- La Crema 45
- Belle Glos Clark & Telephone 90

MALBEC

- Alamos 55

MERLOT

- Decoy 85

CABERNET SAUVIGNON

- Josh Craftsman’s Collection 50
- Louis Martini 60
- JUSTIN 75

RED BLENDS

- Conundrum 70
- Brancaia Tre Super Tuscan 96
- The Prisoner 105



Beverages

Liquor

Sold by the bottle

VODKA

- Tito’s Handmade 275
- Ketel One 325
- Grey Goose 300

GIN

- Bombay Sapphire 275
- Hendrick’s 350

RUM

- Bacardi Superior 175
- Bacardi 8 250
- Ron Zacapa 23 Year 300

TEQUILA

- Hornitos Plata 250
- Patrón Silver 350
- Casamigos Blanco 400
- Casamigos Reposado 425
- Casamigos Anejo 450
- Del Maguey VIDA 250
- Don Julio 1942 750
- Clase Azul 700

SCOTCH

- The Balvenie Caribbean Cask 14 325
- Johnnie Walker Black 400
- The Glenlivet 12 425
- The Macallan 12 500
- Johnnie Walker Blue 850

WHISKEY & BOURBON

- Jim Beam 200
- Maker’s Mark 300
- Knob Creek 325
- High West Double Rye 350
- Buffalo Trace 350
- Basil Hayden’s 375
- Woodford Reserve 350
- Jack Daniel’s 250
- Jameson Irish 300
- Fireball Cinnamon 200
- Crown Royal 275

COGNAC / BRANDY

- D’Usse 375
- Hennessy VS 400

CORDIALS

- Aperol 225
- Cointreau 300
- Baileys Original Irish Cream 300
- Kahlúa 250
- Martini & Rossi
Dry Vermouth (375mL) 75
- Martini & Rossi
Sweet Vermouth (375mL) 75





Beverages

Chill

Sold by the six-pack unless otherwise noted

LOCATION SOFT DRINKS 24

- Pepsi
- Diet Pepsi
- Sierra Mist
- Mugs Root Beer
- Schwepees Ginger Ale
- Brisk Iced Tea
- Brisk Lemonade

TEAS 25, 4-PACKS

- Pure Leaf Iced Tea Lemon (16.9oz)
- Pure Leaf Sweet Tea (16.9oz)
- Pure Leaf Unsweetened
- Black Tea (16.9oz)

SPARKLING 24, 4-PACKS

- Aquafina Sparkling Black Cherry
- Dragon Fruit
- Aquafina Sparkling Lemon Lime
- Aquafina Sparkling Orange Grapefruit

JUICES

18, 100Z 6-PACKS OR 320Z 1L BOTTLE

- Cranberry Juice
- Grapefruit Juice
- Orange Juice
- Pineapple Juice

LOCATION WATER 6-PACKS

- Fiji Water (330ml) 32
- Perrier Sparkling (4-pack) 30
- Schweppes Tonic Water 26
- Schweppes Club Soda 26

Miscellaneous Beverages

- Fresh-Roasted Regular Coffee 20
- Fresh-Roasted Decaffeinated Coffee 20
- Hot Chocolate 25



Bar Supplies

- Finest Call
 - Loaded Bloody Mary Mix 8
 - Finest Call Sour Mix 8
 - Finest Call Margarita Mix 8
 - Lime Juice 8
- Lemons & Limes 6
 - Stuffed Olives 6
 - Cocktail Onions 6
 - Tabasco Sauce 6
 - Worcestershire 6

The Scoop

HOURS OF OPERATION

Location Premium Specialists
Representatives are available from
9:00 a.m. to 5:00 p.m. CST, Monday
through Friday, to assist you in your
food and beverage selections.

Online ordering is available at
www.e-Levy.com/FTXArena

To reach a Representative,
dial: 786-777-2088 or
e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist
Representatives 786-777-2088

Levy Restaurants Accounting Department
786-777-2001

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of
presentation, service, and quality, we
ask that all food and beverage selections
(including special liquor requests) be
placed by 2:00 p.m. CST, two business days
prior to each event.

Orders can also be received via e-mail
at SuiteEats@LevyRestaurants.com and
online at www.e-levy.com/FTXArena.
Orders can be arranged with the assistance
of a Premium Specialist Representatives
at 786-777-2088 during normal business
hours.

If for any reason an event is canceled (cold,
snow, rain, etc.) and the stadium does NOT
open, you will not be charged for your food
and beverage order. If the gates to the
stadium open for ANY amount of time and
the event is canceled (time restrictions,
rain, cold, snow, etc.) you will be charged
fully for your food and beverage purchase.
Please notify us as soon as possible of any
cancellations. Orders canceled by 4:00 p.m.
CST the BUSINESS day prior to the event
will not be charged.

Additional food and beverages may be
purchased during the event through your
Suite Attendant.

To maintain compliance with the rules
and regulations set forth by the State
of Florida, we ask that you adhere
to the following:

1. Alcoholic beverages cannot be
brought into or taken out of
FTX Arena.
2. It is the responsibility of the Suite
Holder or their Representative
to monitor and control alcohol
consumption within the suite.
3. Minors (those under the age of 21),
by law, are not permitted to consume
alcoholic beverages.
4. It is unlawful to serve alcoholic
beverages to an intoxicated person.
5. Suite Holders are not permitted to
take cans, bottles or glasses outside
the suite area. Drinks taken into
the suite hallway must be poured
into disposable cups. Please note,
however, that no drinks may leave
the suite level.
6. During some events, alcohol
consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will
be delivered to your suite prior to your
arrival at each event unless alternative
arrangements have been made. Due to
space restrictions, some items may be
delivered closer to event time to ensure
the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu
requests, including Kosher and vegetarian
meals, whenever possible. We appreciate
three business days' notice for this service.
In addition to our food and beverage
selections, our Premium Specialist
Representatives can assist you with
many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the
necessary accoutrements: knives, forks,
spoons, plates, dinner napkins, cups,
corkscrew and salt and pepper shakers.
We recommend that supplies be kept in the
same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal
property or make use of the secured
storage cabinet provided in each suite,
when leaving the premises. Levy cannot
be responsible for any lost or misplaced
property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's
designated credit card each event.
The Suite Holder or Host will receive
an itemized receipt outlining all charges
in detail on event day.

Please note that all food and beverage
items are subject to a **XX%** service charge
plus applicable sales tax. This service
charge is not a tip or gratuity and is
not distributed to service employees.
Additional payment for tips or gratuity
for service, if any, is voluntary and at
your discretion.

Because Levy Restaurants exclusively
furnishes all food and beverage products
for the suites at FTX Arena, guests are
prohibited from bringing personal food or
beverage without proper authorization. Any
such items will be charged to the Suite
Holder at our normal retail price.

EVENTS AT FTZ ARENA

The rich tradition at FTX Arena is the
perfect backdrop for your next upscale or
casual event. Ideal for company meetings,
cocktail receptions, trade shows, Bar
Mitzvahs/Bat Mitzvahs, holiday parties or
wedding receptions. Over **###** great spaces
with multiple rooms and luxury amenities
to accommodate anywhere from 10 to more
than 1,000 people. For further information
and date availability, please contact the
FTX Arena at 786-777-2000.